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Claims

[1] A cold-mixed pie crust comprising as its major constituents flour, water, and a frozen oil/fat system;

wherein the frozen oil/fat system is a frozen long-chain, naturally occurring oil having at least sixteen carbon atoms.

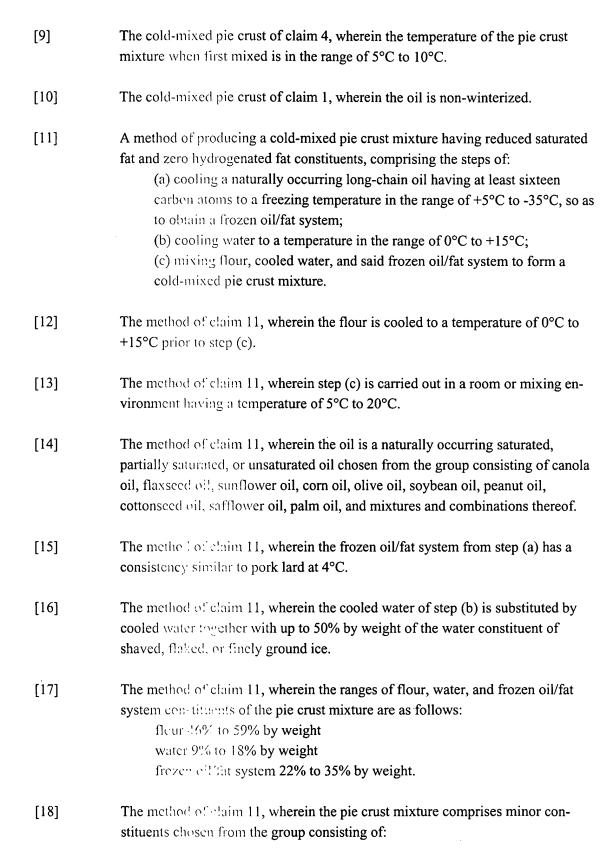
- [2] The cold-mixed pie crust of claim 1, wherein the oil of the frozen oil/fat system is a naturally occurring saturated, partially saturated, or unsaturated oil chosen from the group consisting of canola oil, flaxseed oil, sunflower oil, corn oil, olive oil, soybean oil, peanut oil, cottonseed oil, safflower oil, palm oil, and mixtures and combinations thereof.
- [3] The cold-mixed pie crust of claim 1, wherein the oil has a freezing point of between +5° C and -35° C, at which it has a consistency similar to that of pork lard at +4°C.
- [4] The cold-mixed pie crust of claim 1, wherein the major constituents are mixed together in a room or mixing environment having a temperature of +5° C to 20°C.
- [5] The cold-mixed pie crust of claim 4, wherein up to 50% of the water constituent, when first mixed at least with the flour constituent, is shaved, flaked, or finely ground ice.
- [6] The cold-mixed pie crust of claim 1, wherein the ranges of the major constituents, in weight percentage, are as follows:

flour 45% to 59% water 9% to 18% frozen oil/fat system 22% to 35%

[7] The cold-mixed pie crust of claim 6, further comprising minor constituents chosen from the group consisting of:

zero to 6.00% by weight of sweeteners; zero to 2.00% by weight of salt; zero to 0.50% by weight of leavening; zero to 0.75% by weight of preservative.

[8] The cold-mixed pie crust of claim 4, wherein the temperature of the flour constituent prior to mixing is in the range of 0°C to 15°C.



zero to 6.00% by weight of sweeteners; zero to 2.00% by weight of salt; zero to 0.50% by weight of leavening; zero to 0.75% by weight of preservative.

- [19] The method of claim 11, wherein the temperature of the mixture of step (c) is in the range of from 5°C to 10°C.
- [20] The method of claim 11, wherein the oil is non-winterized.